



Clark County Health Department Fact Sheet

Emergency Water Supply Guidelines

Restaurants – Food Stores – Schools – Institutions – Convenience Stores

These guidelines are for establishments that provide food service to the public. State law (WAC 246-315-120) requires that food service establishments (FSE) owners ensure that their water supply is from a source approved by the Washington State Department of Health (WAC 246-290).

Procedures during boil water advisory

When a boil water advisory is issued to a water system that supplies a food service establishment, the FSE may only remain open with the authorization of the local health department.

Minimum requirements

Shut off:

- Ice machines
- Drinking fountains
- Produce misters
- Bottled water refill machines

Discard:

- Ice made with contaminated water
- Beverages made with contaminated water

Ice:

- Use packaged ice from approved source

Use boiled or bottled water for:

- Drinking
- Cooking
- Food preparation
- Washing produce

Hand washing:

- Use antibacterial soap

Dishwashing options:

- Commercial high temperature or chemical dishwasher
- Three-compartment sink
 - ✓ Hot soapy water
 - ✓ Hot water rinse
 - ✓ Sanitizing rinse – cool water with bleach solution (1 teaspoon bleach per 1 gallon of water) – followed by air drying completely

Employee information:

- Develop a plan to notify and educate employees about emergency procedures
- Post signs or copies of the water system's health advisory

The local health department or district may impose additional requirements to protect against health hazards during the boil water advisory, such as modifying food preparation steps or prohibiting some menu items.

These procedures should be followed until notified by the local health department or district, or the state Department of Health.

